Proper food handling during the preparation, holding, pick-up and delivery of the food is essential in ensuring food is safe for consumption. Foods from restaurants that are picked up or delivered should be consumed immediately. Delivery or take-out foods purchased in advance for eating later such as sandwiches or a cooked meal, should be maintained at proper temperatures until eaten. See below.

**Cold and Hot Food Handling**

**Cold** foods must be held at an internal temperature of 41°F or below.

**Hot** foods must be held at an internal temperature of 135°F or above. Once food is cooked it should be held hot at an internal temperature of 135 °F or above. Just keeping food warm (between 41 and 135 °F) is not safe.

If not consumed, refrigerate all perishable foods as soon as possible, always within two hours after purchase or delivery.

**Delivery**

When delivery time exceeds 30 minutes, food must be held either cold (below 41˚) or hot (above 135˚). Delivered food must be transported or held in containers made of smooth, washable and impervious materials that are able to withstand frequent cleaning. Delivery containers should be leak-proof and maintain food at proper holding temperatures.

**Proper Handling Procedures**

Protect food from contamination during the pick-up and delivery process. Food should be packaged/covered and maintained as not to be exposed to potential contamination from delivery personnel or food handlers. Only packaged/covered food is to be delivered/picked-up.

**Leftover Food**

Discard all perishable foods, such as meat, poultry or eggs left at room temperature longer than two hours. This includes leftovers taken home from a restaurant. Refrigerate or freeze leftovers in shallow containers. Wrap or cover the food.

**Food Sources**

Food should only be delivered/received from food facilities permitted with Marin County Environmental Health Services.